



S P A A R N E

BREAKFAST & LUNCH

09:00 TOT 16:00

BREAKFAST PLATTER

scrambled eggs • croissant
• muesli • yogurt • ham • cheese
• jam • schiacciata bread
16 | with salmon + 4.5

YOGURT

fresh fruit • granola • honey
10

CROISSANT

jam • butter
5

PANCAKE

American pancake
• syrup • chocolate sauce
• fresh fruit
12.9

SANDWICHES

CHOICE OF: WHITE OR BROWN

SCRAMBLED EGGS & AGED CHEESE

9.9 | with salmon + 4.5

FRENCH TOAST

syrup • butter
• powdered sugar
11.9

SMOKED SALMON BAGEL

cream cheese
• wasabi furikake
14.9

PARMA HAM

Parma ham • pesto
• burrata • seed mix
14.9

CORDEMEIJER HOTDOG

15.9 | with fresh fries + 4.5

GOAT CHEESE SANDWICH

apple-pear-fig salsa
• walnuts
14.9

SPICY CHICKEN

marinated cucumber
• cashew nuts
14.9

TWO VEAL CROQUETTES

coarse mustard butter
12.9

TOASTED SANDWICH

farm ham
• Gouda cheese
• ketchup
7.9

FOR ALLERGENS PLEASE ASK OUR STAFF

SALADS

PARMA HAM SALAD

land cress • artichokes

• olives • croutons

• melon • honey mustard
dressing

16.9

SALAD 66

couscous

• mint • goat cheese

• eggplant tartare

• dried apricot • basil

15.9

SOUP

RAMEN SOUP

bean sprouts

• edamame soybeans

• egg • spring onion

• mushrooms • noodles

14.9 | with chicken + 3.5

BURGER

BLACK ANGUS

BURGER

Cheddar • caramelized

onions • truffle mayo

• Parma ham

18.99 | with fries + 4.5

with double patty + 6

BIJGERECHTEN

FRESH FRIES

6.5

TRUFFLE FRIES WITH PARMESAN

and truffle mayo

7.5

FRESH SALAD

6.5

ZOET

HOMEMADE

APPLE PIE

6.5

CARROT CAKE

7

CAKE OF THE WEEK

7

PASTEL

DE NATA

5

DINNER

17:00 TOT 21:30

STARTERS

OYSTER

shallot vinaigrette • lemon
5 each | 6 for 25

MARINATED SALMON

wasabi yogurt • crispy capers
• apple spheres
14

SEARED OCTOPUS

chorizo salsa • basil cream • baby potatoes
14

ROYAL RIB-EYE

mustard caviar • smoked mayo
• quail egg • hazelnut crumble
15

KOREAN STREETBITE

chicken wings • garlic cream • kimchi
• roasted sesame
14

EGGPLANT CAVIAR

Ras el hanout • bell pepper cream • radicchio
14

SAINT-MARCELLIN

cheese fondue made with melted Saint-Marcellin
• crudités • bread
14

SILKY CAULIFLOWER SOUP (VEG)

roasted almonds • crostini
12

SPAARNE 66 MIXED PLATTER FOR 2 | 39

FOR ALLERGENS PLEASE ASK OUR STAFF

MAIN COURSES

CHICKEN SATAY
gado gado • soybeans
• peanut sauce
22

STICKY RIBS
corn • baked potato • aioli
24

BLACK ANGUS STEAK
grilled bavette
• seasonal vegetables
• roasted garlic jus
• buckwheat
27

OSSOBUCO
saffron risotto
• honey-thyme crumble
26

FISH & CHIPS
Piccalilli sauce
23.5

SALMON &
BÉARNAISE
baby potatoes • soybeans
• béarnaise sauce
22.5

GNOCCHI
sage butter
• artichokes • Parmesan
• crostini
19.5

ROASTED
CAULIFLOWER
STEAK (VEG)
pearl couscous
• beech mushrooms
• cèpes foam
19.5

SALADS

PARMA HAM
SALAD
land cress • artichokes
• olives • croutons • melon
• honey mustard dressing
17.9

SALAD 66
couscous • mint
• goat cheese
• eggplant tartare
• dried apricot
• basil
16.9

SIDES

FRESH FRIES
6.5

TRUFFLE FRIES
WITH PARMESAN
and truffle mayo
7.5

FRESH SALAD
6.5

KIDS MENU
fries with choice of satay,
spare ribs, or vegetarian
nuggets | 14.5

DESSERT

SPAARNE 66
BONBONS
3 each

CLASSIC
DAME BLANCHE
9.5

ICE CREAM
MACARON
raspberry • caramel crumble
10

GINGER COOKIE
kaffir lime • lychee gel
10

CHEESE
PLATTER
local cheeses
• fig bread • fig jam
15